

## **AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior revisions, and listings, of claims in the application.

### **Listing of Claims:**

1.-2. (Cancelled)

3. (Currently amended) A method for the production of cooked meat-based products from entire muscular tissue by the incorporation of olive oil and comprising the steps of:

(a) injecting the entire muscular tissue, of low temperature, with a ~~non-olive oil-based~~ brine, comprising water, salt and seasonings;

(b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum according to known techniques, while maintaining the injected muscular tissue at a temperature below 4°C until extraction of meat proteins has been ~~eompleted~~ achieved;

(c) suspending the tumbling and adding olive oil into the tumbling machine;

(d) resuming the tumbling until the added olive oil is substantially incorporated; and

(e) continuing the production procedure to produce a cooked meat product while the temperature of the resulting mixture is maintained below about 4°C prior to a heat treatment.

4. (Currently amended) The method of claim 3 wherein after step (b), the soluble meat proteins have been ~~substantially~~ extracted and form a substance on the surface of the muscular tissue capable of creating a stable emulsion with the olive oil.

5. (Currently amended) The method of claim 4 wherein the olive oil is incorporated in step (d) due to the creation of ~~an~~ a stable emulsion on the surface of the muscular tissue with the extracted meat proteins ~~with~~ the olive oil.

6. (Previously presented) The method of claim 3 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.

7. (Currently amended) A method for the production of cooked meat-based products from entire muscular tissue by the incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the steps of:

- (a) injecting the entire muscular tissue, of low temperature, with a brine consisting essentially comprising of water and salt;
- (b) inserting the injected muscular tissue into a tumbling machine and subjecting the injected muscular tissue to tumbling under a vacuum, while maintaining the injected muscular tissue at a temperature below about 4°C until extraction of meat proteins has been completed achieved, which form a substance on the surface of the muscular tissue;
- (c) suspending the tumbling and adding olive oil into the tumbling machine;
- (d) creating a stable emulsion on the surface of the muscular tissue between the added olive oil and the extracted meat proteins by resuming the tumbling until incorporation of the added olive oil is substantially completed; and
- (e) continuing the production procedure while keeping the temperature of the resulting mixture below about 4°C prior to a heat treatment.

8. Cancelled.

9. (Currently amended) The method of claim 7 wherein suspension in step (c) occurs at the end of tumbling and after extraction of the meat proteins the brine does not comprise olive oil.

10. Cancelled.

11. Cancelled.

12. (Previously presented) The method of claim 7 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.

13. (Currently amended) A method for the production of cooked meat-based products from entire muscular tissue by the incorporation of olive oil after the extraction of the muscular tissue's meat proteins, comprising the steps of:

- (a) substantially completely extracting proteins from the entire muscular tissue, including injecting the entire muscular tissue with a brine ~~consisting essentially of~~ comprising water and salt and tumbling in a tumbling machine the injected muscular tissue at a temperature that substantially is about 4°C or lower;
- (b) suspending the tumbling and adding olive oil into the tumbling machine;
- (c) resuming the tumbling and continuing tumbling until ~~an effective amount of~~ the added olive oil is substantially completely incorporated on the surface of the muscular tissue; and
- (d) continuing the production procedure while keeping the temperature of the resulting mixture below about 4°C prior to a heat treatment.

14. (Currently amended) The method of claim 13 wherein the brine further ~~consists~~ essentially of comprises auxiliary materials.

15. (Currently amended) The method of claim 13 wherein suspension in step (b) occurs at the end of tumbling and after extraction of the meat proteins the brine does not comprise olive oil.

16. (Currently amended) The method of claim 13 wherein after step (a), the soluble meat proteins have been substantially extracted and form a substance on the surface of the muscular tissue.

17. (Previously presented) The method of claim 13 wherein the olive oil is incorporated in step (c) due to the creation of an emulsion of the extracted meat proteins with the olive oil.

18. (Previously presented) The method of claim 13 wherein the step of continuing the production procedure includes any of stuffing the resulting mixture into casings, a heat treatment and packing.

19. (New) The method of claim 7 wherein no additives are used in the method.

20. (New) The method of claim 13 wherein no additives are used in the method.